

GALLICOOP TURKEY PRODUCING Pltd.

Product specification

1. Producer

GALLICOOP Turkey Producing Pltd, H-5540 Szarvas, Ipartelep 531/1

2. Description of the product

Fresh turkey breast single lobes, boneless, skinless, with innerfillet

3. Relevant Hungarian and EEC regulations

| Concerning product composition | |
|--|---|
| Relevant standard of the Hungarian Codus | |
| Alimentarius | - |
| Ref. No. and description of any other relevant official regulation | COMMISSION REGULATION (EC) No 543/2008 of 16 June 2008 |
| | laying down detailed rules for the application of |
| | Council Regulation (EC) No 1234/2007 as |
| | regards the marketing standards for poultrymeat |
| Ref. No. of the production licence - if | |
| applicable | - |

Special treatments during production or packaging:

| Irradiation | Yes | 🔀 No |
|-----------------------|-----|------|
| Controlled atmosphere | Yes | 🔀 No |

4. Organoleptic standards

Optical standards

Boneless, skinless breast single lobes, well trimmed, light rosa colour – characteristic of fresh turkey breast meat. Product should be free of any foreign materials.

Taste

Characteristic of the turkey breast, free of any off taste.

Odour

Characteristic of fresh turkey breast meat, free of any off smells.

Consistency

Characteristic of fresh turkey breast

5. Microbiological standards

| Date of issue: 08th February 2017 | Approved by: | 1/3 |
|-----------------------------------|--------------|-----|
| Date of latest amendment: | | |



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Relevant standards: Decree No. 4/1998 (XI.11.) of the Ministry of Health and decree No. 2073/2005/EEC.

| | Method of analysis | Target | Max. value | Frequency of the test |
|---|---|------------------|----------------------|--|
| Salmonella typhimurium, Salmonella enteritidis | EN ISO 6579, White-Kaufmann-Le Minor – séma | 0 | 0 /25 g | According to microbiological sampling plan |
| E. coli | MSZ ISO 16649- 2:2005 | <50/g | <5 x 10 ² | According to microbiological sampling plan |
| Total viable count | MSZ EN ISO 4833:2003 | <10 ⁶ | <10 ⁷ | According to microbiological sampling plan |

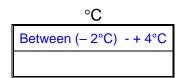
6. Nutrition Facts

| Nutrients | Amount per 100g of product |
|--------------------------|----------------------------|
| Energy | 101 kcal/499 KJ |
| Proteins | 23 g |
| Carbohydrates | 0 g |
| Fats | 1,0 g |
| Unsaturated fattic acids | 0,3 g |
| Nutritional fibre | 0 g |
| Sodium | <0,1 g |

7. Storing and transport conditions

- Chilled
- Frozen





8. Reference photo of the product





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Gallicoop Zrt. képviseletében

Name: Éva Halmai

Position: QA manager

Signature: ____

Date: 08.february 2017.

| Date of issue: 08th February 2017 | Approved by: | 3/3 |
|-----------------------------------|--------------|-----|
| Date of latest amendment: | | |